

# COOKING WITH STEAM

A RECIPE FOR SUPERMARKET SUCCESS

## Market Forge Puts the Power of Steam to Work for Grocery Chains

Healthy food, prepared quickly and inexpensively. That's what supermarkets and their customers are hungry for, and what Market Forge delivers. Our handcrafted steamers save you time, money and headaches while increasing profits — *a true recipe for success.*





# WHY COOK WITH STEAM?

**Steam cooking has been around for centuries.** Steam is the most efficient means of transferring heat energy and delivers constant heat without any variation in temperature. This constant, even heat lets food retain its valuable nutrients, natural color and full flavor. Food cooked by steam will not dry out, overheat, scorch or boil over.

**No longer relegated to high-volume feeders,** steam cooking has a bright future. Steam cooking isn't just about cooking quickly; it's about cooking well. Meat, seafood, vegetables, desserts, sauces and more. Just about any type of cooking can be done with steam.

- » **BATCH-TYPE COOKING**
- » **BLANCHING**
- » **POACHING**
- » **A-LA-CARTE COOKING**
- » **REHEATING**
- » **FROZEN OR FRESH FOODS**



## BY THE NUMBERS



Steam is the temperature of boiling water (212°F).

**6X**

Steam produces six times more heat than boiling water.



Steam cuts cooking energy costs in half.

## FIVE WAYS TO SAVE WITH STEAM

### FOOD

Cook large volumes or short orders with less waste, leftover and shrinkage.

### TIME

Prepare small portions or large volumes as close as possible to serving time. No waiting, no watching, no turning or stirring — and no clean-up time.

### SPACE

Prepare twice the amount of food in the same space used by other methods and equipment.

### LABOR

No more handling and scouring heavy pots and pans. No safety issues with exposed hot surfaces or spilling of boiling liquids.

### FUEL

Fast cooking cycle uses little fuel, and all heat is contained. Kitchens stay cooler too.

## A STEAM COOKER FOR *EVERY* KITCHEN



At Market Forge, we hand-craft a wide range of gas and electric steamers for all types of capacity needs, kitchen sizes and budgets. You can choose from more than 350 models — the most in the industry.

We have designed our steamers for greater functionality, superior energy efficiency, quicker cooking times and lower maintenance costs. Plus, you'll get perfect, uniform cooking results every time.

Our innovations in boiler-free technology can free you from the operations and maintenance headaches sometimes associated with conventional boiler-based systems. Boilerless steamers can reduce water use by as much as 90 percent compared with conventional boiler-based steamers. Less water and energy consumption means more money in your pocket. With our line of boilerless steamers, you also get higher cooking temperatures and faster recovery.

**Market Forge has the fastest steamer in the world,** cooking at 15psi of pressure and 250°F. Our steam cookers can cook 80 percent of your menu faster, easier and better than just about any other heavy-duty cooking equipment.



**DID  
YOU  
KNOW?**

## MARKET FORGE STEAMER QUICK FACTS

- » Our boilerless steamers combine patented **technology and innovative design** to provide the savings, convenience, and fast and accurate cooking performance you need.
- » Our **electric steamers are approved** by Underwriters Laboratories and the Canadian Standards Association.
- » Our **ENERGY STAR-qualified steamers** can improve your environmental sustainability and help you qualify for energy rebates.\*
- » All Market Forge steamers carry a full **one-year warranty** covering parts and labor, guaranteeing you trouble-free installation and continuous operation.

*\*Varies by state. Contact your local utility company for details.*



# STEAMER GUIDE: ORDERING THE *RIGHT* STEAMER FOR YOUR KITCHEN

## PRESSURELESS STEAMERS

### PS-3E and PS-6E

- » Countertop Model, 3 & 6 Pan Capacity
- » Electric Only
- » Requires Plumbing Connection
- » À-La-Carte or Batch Type Steam Cooking

### TS-3E and TS-5E

- » Countertop Model, 3 & 5 Pan Capacity
- » Electric Only
- » No Plumbing Required
- » À-La-Carte or Batch Type Steam Cooking

## ATMOSPHERIC/TWIN GENERATOR STEAMERS

### ETP-10G & ETP-10E

- » Full Size Atmospheric Model, 10 Pan Capacity
- » Gas and Electric Models
- » Energy Star Qualified
- » Save \$5.50 a Day, \$2,008.00 a Year in Water
- » Save \$23.00 a Day, \$8,395.00 a Year in Gas
- » Built-in Water Management and Water Filtration System
- » Requires Plumbing Connection
- » Batch Type Steam Cooking
- » Delivers 600 Meals at Optimum Capacity

## BOILERLESS STEAMERS

### ALTAIR II

- » Countertop and Full Size, 4, 6, 8, 10 and 12 Pan Capacity
- » Boilerless Design means little Deliming or Descaling Required
- » Electric Models
- » Requires Plumbing Connection
- » À-La-Carte or Batch Type Steam Cooking

### SIRIUS II

- » Countertop and Full Size, 4, 6, 8, 10 and 12 Pan Capacity
- » Sirius II-6 is Energy Star Qualified
- » Boilerless Design means little Deliming or Descaling Required
- » Gas Models, Natural or Propane
- » Automatic Water Fill
- » Requires Plumbing Connection
- » À-La-Carte or Batch Type Steam Cooking

## STEAMERS PAN CAPACITY (PRESSURE OR PRESSURELESS)

2.5" Pan Size	4" Pan Size	18"x26" Pan Size	Meals Per Hour
3	2	n/a	1 - 150
4 or 5	3	n/a	0 - 250
6	4	n/a	200 - 400
8 to 10	6	n/a	400 - 600
12 to 16	6 to 8	6 to 12	600 - 800

To the left is a general sizing guide. However, remember each customer's steam demands are different depending upon the factors and personal preference.

**Call Peter Kelley and he'll help you find the perfect steamer for your needs: 866-698-3188**

## FEATURED PRODUCTS

For additional detail, including full product specifications, visit [our steamer web pages](#).

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### Premier Series Countertop Convection Steamer (PS-3E and PS-6E)

Packed with features, these steamers have a small footprint that fits in virtually any food prep facility. The electric steam reserve generator provides fast recovery, and maintenance couldn't be easier!

[View Online](#)




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### Eco-Tech Plus 10-Pan Atmospheric Steamers (ETP-10E/electric and ETP-10G/gas)

These ENERGY STAR-qualified, twin-generator steamers feature a water-management system that saves 100+ gallons of water every hour, resulting in substantial energy cost savings.\* They also have a self-contained water filtration system, one of their many maintenance-friendly features. Need extra capacity? Eco-Tech Plus steamers have it to spare — all in a compact, 64-inch high unit.

[View Online](#)

*\*The ENERGY STAR rating may qualify for rebates. Contact your local utility company for details.*




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### Turbo Steam Electric Boilerless Countertop Steamer (TS-3E and TS-5E)

Offering big results in a small package, these generator-free, boiler-free steamers have a high kW rating and require no plumbing connections. A drain kit comes standard with each unit. Available in three- or five-pan capacity.

[View Online](#)



## FEATURED PRODUCTS (CONT.)

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### Countertop Self-Contained Electric Steam Jacketed Kettle (FT-6CE)

Rated for operation to 50 psi and available in 4 to 20 gallon capacity, these steam-jacketed kettles have removable elements for easy field replacement. They can cook a variety of products, from soups and stews to sauces, without any scorching. And with their 316 stainless-steel kettle lining, these units are perfect for acidic products.

[View Online](#)



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### Altair II 4 Advanced Electric Convection Boilerless Steamer

Altair II models feature a dual-direction convection fan that increases steam velocity and steam distribution efficiency by pulling moist hot air past food pans, then forcing it against cooking chamber walls to be reheated. Because Altair II vent steam through their drain instead of the rear of the cooking compartment, additional circulation of the steam occurs with every cycle. Altair II cast aluminum cooking compartment acts as a heat sink, providing superior temperature retention and recovery while reducing energy consumption.

[View Online](#)



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### Sirius II 4 Advanced Gas Convection Boilerless Steamer

Sirius II is a steam convection/circulating boilerless steamer with automatic waterfill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain. Sirius II models are efficiently heated by burners external to the water reservoir. Sirius II steamers use 26,000 BTU per compartment.

[View Online](#)





# EMPLOYEE-OWNED, *EMPLOYEE-CRAFTED*

**With age comes strength and wisdom.** Since 1896, Market Forge has built a reputation for quality and integrity. We harness the knowledge and experience of our employee owners to offer the high-quality products and service that provide real value to our customers.



Each of our employee owners has a personal, economic stake in our company and its future. So all of us go the extra mile to ensure our customers are happy in their relationship with Market Forge. In short, we are a company of people who take pride in what we do and are valued for our opinions, ideas and commitment to serving our customers.

All of our products are hand-crafted in North America, most in the United States. We back up our products with services and support to help you get the most out of

your Market Forge steamer. Our test kitchen investigates problems and offers solutions, while our local service agencies are available to keep your equipment up and running. And don't forget your Market Forge sales representative. He or she can match the best products to your specific needs and provide additional training and support after you buy.

**The ideals upon which Market Forge was founded are still alive today.**

Each and every employee is dedicated to manufacturing the finest products in the cooking industry. When you purchase a Market Forge product, you are purchasing a handcrafted piece of that long tradition and history.



## THROUGH THE GENERATIONS

I've been part of the Market Forge family since birth. My grandmother, father, mother, a couple of uncles and even my wife have all worked at Market Forge over the years, and I feel a personal obligation to keep my family and company legacy going.

Of course, it's not just about blood relatives at Market Forge. We're all family here. We've known each other for years. We care about each other's livelihood and happiness. And we care deeply about our customers and their satisfaction. It's almost like our customers are an extended part of our family. That gives us a personal attachment to everything we make and sell.

**- Jeff Leckel, President/CEO**  
*(joined Market Forge in 1999 as production assembler)*



**IN CHARGE OF HER OWN DESTINY**

Working for an employee-owned company makes me want to strive to do better every day to help Market Forge grow. It's like I have a little piece of the company in my hands, where you control your own destiny; which is very rare in today's business world filled with large conglomerates.

It's easy to have a sense of pride in what we do here, when you consider that some employees have been here for 30 or 40 years. Our customers stick with us too; it's not uncommon to hear of customers still using Market Forge products made in the late 1960s. That's because we have always built strong, quality products and have always focused on satisfying our customers' needs.

**- Lisa Pontoriero, Customer Service Manager**  
*(joined Market Forge in 2000 in order entry)*



**TURNING A PART-TIME JOB INTO A LIFELONG CAREER**

At Market Forge, nothing is out of reach! I started here part-time during college, and now I'm responsible for managing national sales throughout the United States. Everyone at Market Forge works hard to make new employees feel comfortable, and the opportunities for advancement are limitless.

This is a very relationship-based industry, and I enjoy helping to create bonds of trust with our customers. That's easy to do when you consider that even in today's cost-cutting business society, Market Forge continues to build a quality product right here in North America. The fact that we're not part of a larger holding company gives us the flexibility to respond quickly and directly to customer needs with a personal touch.

**- Kelly Powers, National Sales Manager**  
*(joined Market Forge in 2000 as a clerical assistant)*



**STAYING CLOSE TO THE CUSTOMER**

As a manufacturer's representative for Market Forge, I am the local eyes and ears of the company. There is no other company in this business that provides such unwavering support and service to their customers after the sale.

Market Forge products provide tremendous value over the long haul. They last longer, are easier to use and are less expensive to maintain. Not only does Market Forge make a better product, they also stand behind it.

**- Bob Enzor, Manufacturers Representative, Spurry & Associates**  
*(selling and supporting Market Forge products since 1987)*



## **DISCOVER THE POWER OF STEAM TODAY: SCHEDULE YOUR *FREE* 60-DAY TRIAL**

We'll make it easy for you to start cooking with steam. Just let us know which of our powerful and convenient steamers you'd like to try. We'll schedule a convenient and easy delivery, install the unit and train your staff. You'll be cooking with steam in no time – and delighting your customers with tasty, nutritious food that's quick and inexpensive to prepare. Contact us today to schedule a free 60-day trial of one or more of our steam cookers.

### **TO GET STARTED:**

Call Peter Kelley at 866-698-3188

Email [custserv@mfii.com](mailto:custserv@mfii.com)

Visit our [steamer web pages](#).



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